

# Governor's Spaghetti



*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:  
Capsaicin Solutions Spices and Patrick's Pepper Powder (found at [www.capsaicinsolutions.com](http://www.capsaicinsolutions.com))*



½ Pound Italian Sausage (1 lb. of Ground beef)

4 (6.5) cans of tomato sauce

1 (14.5 ounce) can diced tomatoes

2 tbsp Capsaicin Solutions Seasoned Salt

1 tbsp Patrick's Pepper Powder (mild)

(Capsaicin Solutions Spice)

2 bay leaves

1 tbsp of Olive oil (I like extra virgin oil)

1 teaspoon Italian dressing

1-2 fresh Yellow Onions

½ tsp Garlic Powder

½ tsp Onion Powder

2 tbsp Fresh Parsley (minced)

2 tbsp Basil, Fresh (Minced)

1 tbsp Sea Salt (or Kosher)

Parmesan Cheese (Fresh or bag)

1 Tsp Black Pepper

½ Cup Dry Red wine

1 (8 ounce) package of Spaghetti

2-3 cloves of garlic

In a large skillet, brown sausage over medium heat, drain and set aside.

In a large saucepan with Olive oil, add finely chopped onions. When halfway done, add minced garlic. Cook until brown. Add rest of ingredients. Mix well. Cook for about 6-7 hours on simmer.

Bring a large pot of slightly salted water and a tsp of Olive Oil to a boil. Add pasta and cook for 8-10 minutes or until al dente; drain.

Mix sauce and hot pasta - sprinkle with parmesan cheese

For more recipes from the Executive Kitchen, visit: [www.ExecutiveMansion.Virginia.Gov](http://www.ExecutiveMansion.Virginia.Gov)